



Thai Carrot & Coconut Soup GF
Cilantro, Coconut Chips, Lime Roasted Shrimp
Vegetarian Version Available 🌿

Mussels Frites GF
PEI Mussels, Bravas Sauce, Fresh Parsley, Hand Cut Fries

Wild Mushroom, Pearl Onion & Gruyere Tartlet 🌿
Puff Pastry, Spring Salad, Aged Balsamic

Cacciucco
PEI Mussels, Calamari, Shrimp, Olives, Capers, Grilled Tuscan Bread, Spicy Tomato Broth

Burrata
Tomato Jam, Baby Arugula, Prosciutto Di Parma, Toasted Baguette

Fried Oyster Bao Buns
Spicy Jalapeño Slaw, Cilantro

Hand Cut Pappardelle with Braised Lamb
English Peas, Fresh Ricotta, Roasted Eggplant, Pecorino

Curly Spinach Salad 🌿 GF
Jammy Egg, Hothouse Tomatoes, Feta, Avocado, Poppseed Vinaigrette

Handmade Spinach & Ricotta Gnudi 🌿
Sage Brown Butter, Toasted Walnuts, Pecorino

Honey Glazed Roasted Duck Breast GF
Polenta "Tots", Baby Bok Choy, Parsnip Purée, Honey & Pink Peppercorn Glaze

Wild Mushroom Risotto with Seared Local Scallops GF
Cremeni, Shiitake & Hon-shimeji Mushrooms, Pecorino
Vegetarian Version Available 🌿

Pan Roasted Skuna Bay Salmon GF
Roasted Red Pepper Broth, Arugula Pesto, Caraflex Cabbage, Confit Potatoes

Apricot & Ginger Glazed Pork Chop GF
Charred Broccolini, Roasted Fingerling Sweet Potatoes

Sixteen Ounce Bone In Filet Mignon GF
Pommes Frites, Grilled Jumbo Asparagus, Rosemary Demi
45 dollar supplement

Seasonal Vegetable Pho 🌿
Ramen Noodles, Green Curry Broth, Bok Choy, Eggplant, Delicata Squash, Chilis, Cilantro, Toasted Cashews

Lemon Panna Cotta GF
Lemon Curd, Blueberry Compote

Sticky Toffee Pudding
Butterscotch Sauce, Whipped Cream

Flourless Chocolate Gateau GF
Homemade Buttermilk Ice Cream

Mixed Berry Sorbet
Almond Biscotti

Orange Cheesecake
Candied Orange Zest, Strawberry Coulis

Three Course Prix Fixe 120 Per Person
Plus tax, gratuity & supplements

🌿 | Vegetarian GF | Gluten Free
Many of our dishes can be made Gluten Free & Vegetarian
Please Alert Your Server of Any Allergies

Executive Chef Richard Diemer